



# DOMAINE MARC COLIN

AOP Santenay  
Red

**DVP** | DOMAINES  
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PROPRIÉTÉ



## PRESENTATION

Located in Saint-Aubin, in the heart of the Côte de Beaune, Domaine Marc Colin was founded in 1970 by Marc and Michèle Colin. Born from a long line of winegrowers, the estate now spans nearly 19 hectares across some twenty prestigious climats, including Saint-Aubin, Chassagne-Montrachet, Puligny-Montrachet, and even a small plot within Le Montrachet Grand Cru. The next generation is led by three of their children: Joseph, who oversees the vineyards; Damien, responsible for winemaking; and Caroline, who manages sales and marketing. The domaine practices sustainable viticulture, combining *lutte raisonnée* with organic-inspired methods, hand-harvesting, and fermentations using indigenous yeasts. The white wines, which dominate production, express the purity of Chardonnay with tension, minerality, and elegance, highlighted by flagship cuvées such as Saint-Aubin Premier Cru En Remilly and La Chatenièrre. The reds, crafted from Pinot Noir, display finesse and silky textures. Renowned for the precision of its wines and an exceptional value for its Premier Cru offerings, Domaine Marc Colin stands as a benchmark in Saint-Aubin, combining a strong family heritage with an uncompromising commitment to showcasing the great terroirs of Burgundy.

## VARIETAL

Pinot Noir 100%

## LOCATION

From old Pinot Noir vines rooted in the village of Santenay, this red wine authentically expresses the charming yet structured character of the appellation. Domaine Marc Colin delivers here a cuvée that combines the aromatic depth of old vines with the elegance of precise winemaking.

## TERROIR

The vines, several decades old, are planted in clay-limestone soils with pockets of marl, typical of the Côte de Beaune. Mostly south and south-east facing, they enjoy optimal ripening conditions while retaining the freshness essential to Pinot Noir's balance. The temperate semi-continental climate, marked by cool nights, encourages the development of refined aromas and a harmonious structure.

## IN THE VINEYARD

In the vineyard, care is taken at every stage: mechanical soil tillage, strict yield control, exclusively manual harvesting, and meticulous sorting of the grapes. The advanced age of the vines naturally limits yields, producing concentrated fruit rich in complexity.

## WINEMAKING

In the cellar, vinification follows a traditional approach tailored to the ripeness of the harvest. Grapes are mostly destemmed, then fermented in open vats with gentle punch-downs and pump-overs to extract colour, aroma and tannins.

## AGEING

Ageing lasts 12 to 14 months in oak barrels, with a limited proportion of new wood, refining the structure and adding depth without masking the fruit.

## SERVING

Serve between 15 and 16°C (59–61°F).

## AGEING POTENTIAL

5 to 10 years

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## TASTING

In the glass, the wine displays a deep ruby colour with garnet highlights. The nose opens with aromas of black cherry, raspberry, violet and light spice, with a hint of liquorice. On the palate, the attack is supple and fleshy, the mid-palate broad and silky, supported by fine tannins and fresh acidity. The persistent finish reveals a mix of red and black fruit notes with a subtle mineral touch.

## FOOD PAIRINGS

Santenay Vieilles Vignes pairs beautifully with roast duck breast, coq au vin, pork tenderloin, lamb tagine with prunes, or a platter of mature soft or washed-rind cheeses.